



Class Schedule September – December 2009

Artisan Breads – Pre-Ferments

September 19 (Saturday, 10 AM – 4 PM)
Our most requested class – 6 hours of instruction and hands-on experience in making crusty European hearth breads. This class is intense but fun. You will learn about pre-ferments (Poolish and Pâte Fermentée) and how to mix and handle these unique doughs, and bake them off – in both our beautiful “le Panyol” wood-fired oven and traditional ovens.

Hands-on – limit 10 students. Cost - \$65 (includes lunch).

Breakfast Breads

September 27 (Sunday, 10 AM – 4 PM)
Imagine home-baked bagels, English muffins & scones. Learn to boil & bake bagels, make sourdough English muffins and scones that go together in 5 minutes.

Hands-on – limit 10 students. Cost - \$65 (includes lunch).

Wild Game Cooking

October 15 (Thursday, 6 – 9 PM)
Are you tired of the regular grind, or is that *ground* game meats? With Kate Krukowski Gooding, author of *Black Fly Stew: Wild Maine Recipes* and *NEW-Simple Gourmet Lamb with Side Dishes and Wine Pairings*, you'll learn simple, different and delicious recipes that your family will be impressed with! “Moosaka,” plus Venison and Wild Boar Salami. Bring a pound of your favorite ground game meat and take home appetizers for the week!

Demonstration and some hands-on – limit 10 students. Cost - \$45.

Pies and Tarts

October 17 (Saturday, 10 AM – 4 PM)
The best pies of the year are made with local seasonal fruit, and a great pie deserves a great flaky and tender crust. You'll learn the secret of perfect pastry dough, plus lots of good stuff to put inside.

This class will cover traditional, butter and savory pastry doughs and have you baking like a pro. Rustic fruit tart, Tart a la Moutarde, and more.

Hands-on – limit 10 students. Cost - \$65 (includes lunch).

** NEW CLASS **

Artisan Breads - Italian

November 8 (Sunday, 10 AM – 4 PM)
Who doesn't like Italian bread? Real Italian Bread is so much more than what we see today. Light, crispy crust and a soft, fragrant interior! You'll learn about traditional Italian Biga. Then the loaves will be baked in our traditional wood-fired oven. Yum!

Hands-on – limit 10 students. Cost - \$65 (includes lunch).

Dinner Rolls & Pies for Thanksgiving

November 14 (Saturday, 10 AM – 4 PM)
The “WOW” factor when you do your own rolls and pies for the big day is worth the effort. Pumpkin Yeast Rolls, Onion Swirl Rolls, Chocolate Pecan Pie, Country Harvest Tart.

Hands-on – limit 10 students. Cost - \$65 (includes lunch).

Chocolate for the Holidays

November 15 (Sunday, 1 - 4 PM)
A truly decadent class - Chocolate! With Becky Potter, of B. Potter Wine Chocolates, you will make great Holiday gifts for giving and sharing. You will learn how to work with chocolate including Chocolate Bark and, of course Truffles!

Demonstration and some hands-on – limit 10 students. Cost – \$45

Register via EMAIL at info@stoneturtlebaking.com OR by telephone at 207-324-7558 OR by MAIL at 173 Howitt Road, Lyman, Maine 04002-6221.

Payment, in full, at the time of registration is required.

REGISTRATION POLICY AND DIRECTIONS CAN BE FOUND AT
<http://www.stoneturtlebaking.com>.

Bread 101

November 21 (Saturday, 10 AM – 4 PM)
Now, more than ever, knowing how to bake your own bread is a skill worth Having. Come cure your “yeast anxiety” and learn the FUNdamentals for turning out warm, fragrant and *inexpensive* loaves of bread for your family.

Hands-on – limit 10 students. Cost - \$65 (includes lunch).

Artisan Breads – Sourdough

November 29 (Sunday, 10 AM – 4 PM)
You will learn about the care and feeding of the most basic and intriguing leavening – SOURDOUGH. Knowing how to handle these unique doughs, and bake them off – in both our “le Panyol” wood-fired oven and traditional ovens will open a whole new world of baking.

Hands-on – limit 10 students. Cost - \$65 (includes lunch).

Holiday Breads

December 5 (Saturday, 10 AM – 4 PM)
Be warned! Once you give a homemade holiday bread as a gift, you can never go back to a scarf or mug again. Learn one “Master Recipe” for sweet dough and transform it into dazzling holiday breads.

Hands-on – limit 10 students. Cost - \$65 (includes lunch).

Pizza Plus

December 12 (Saturday, 10 AM – 4 PM)
Pizza dough is just the beginning! Foccacia, calzones and strombili are a few of the treats that you can make from this versatile dough – and all baked in our awesome wood-fired oven. You’ll also learn to do them in your own household oven – and even make mozzarella cheese!

Hands-on – limit 10 students. Cost - \$65 (includes lunch).

NEXT Wood-Fired Oven Intensive

The October 9 & 10, 2009 Intensive is sold out. The next Intensive is:

April 16 & 17, 2010

(Friday, Noon – 8 PM / Saturday, 7 AM – 6 PM)

Hands-on and strictly limited to 8 students. Cost - \$300.

Note: This class is already filling up.

Please see our web site (www.stoneturtlebaking.com) for a more complete description.

